

CHEESE FLAVORING SYSTEMS PREPARED WITH BACTERIOCINS**ABSTRACT**

A stabilized cheese flavoring system which can be used to prepare very different cheeses having desired flavor profiles in which the flavoring system is stabilized against the growth of spoilage or pathogenic microorganisms therein, while flavor development can be accelerated in one or more of its flavor components thereof. The stabilized flavoring systems are obtained by addition of a bacteriocin source as part of fermentation process that accelerates the fermentation time needed for flavor development in one or more of its flavor components, and in at least a sulfur-cheddary component thereof in one embodiment. Therefore, production times can be significantly reduced for one or more of the flavor components of the flavoring system of the present invention without loss of flavor and while improving its microbial stability.